



It Pays to Advertise in the Rising Son for it Reaches More Homes of Colored People than any other Paper in the State.

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THE OPPROBRIUM OF THE JIM CROW CAR LAW

The General Effect of its Passage on the Negro Voters.

Hanging over the negroes heads in the state of Missouri is a "Jim Crow" bill which was introduced by certain legislators for the purpose of pushing the negro to the wall and making him cringe before the onslaught of the white man's prejudice.

This bill would be depressive from many standpoints, as it would have a tendency to curb his joyful spirit and stem his ambition. If the bill would pass it would make the negro in Missouri forever Republican. If it does not pass it will cause some Negroes to be independent voters. Any state that would pass a Jim Crow measure only retards the progress of the state. The Negro is an integral

feels the component part of the state. Machinery moves in harmony and if the small-feels the component part. Machinery moves in harmony and if the small-wheel is broken or bent it has a general effect throughout the entire machinery. All states where Jim Crowism prevails is necessarily set back for an indefinite period. These laws are laws for the universe. No living man can fix the status of the sun or curtail its orbits. No man can prevent the lashing of the waves or stop a hurricane in its flight. This is the Will of God. No living man can stop progress of humanity or the tread of civilization. These are laws which God the Father has decreed us.

Has the Republican Party of Jackson County Kept its Pledge to the 5,500 Negro Voters?

The white leaders of the Republican party believe they can forever ignore Negro voters with impunity. It has been a very long time since the negro has had representation in the county. Every race but the negro has a representative in all the offices. At the outset the negro was promised one or two positions.

Frank Ross, Samuel Boyer and Oscar Hochland promised negroes positions. In 1902 the negroes organized and fought the county ticket and defeated it. In 1904 the county ticket was elected and they gave the Negroes promises what would be done.

The chairman of the county ticket at that time could not carry out his promises because the candidates elected to office refused to stand by their pledges. At that time the Hon. P. S. Brown pacified a few of the Negro leaders by giving them city positions. The Negro voters notwithstanding they were angry when the ticket came up for a renewal of confidence. These weak Negro leaders with a couple of two-cent jobs in the city laid down their arms and refused to fight. But this condition has changed for the great multitude of 5,500 Negro voters is demanding a change. These petty leaders among the Negroes working in the City Hall dare not raise their voices and tell the Negroes to come on. If they do, they will be drowned like Pharaoh in the Red Sea.

Had No Other Foot.

Mamma—Why, Johnny, what's the matter?
Johnny—My new s-shoes hurt my feet.

Mamma—No wonder, dear; you have them on the wrong feet.

Johnny—Well, I can't help it. I ain't got no other f-foot. Boo-hoo too.
—Chicago News.

Emery, Bird, Thayer Co., Brown-ing @ King, Nebraska Clothing Co., Stevenson's, Hubbard's Shoe Store and all the largest white business firms advertise with us.

Because, our circulation is twice the combined circulation of all the other Negro weekly newspapers. Besides, a standing of ten years in the community, from a point of authenticity we are foremost. From a point of educational instructiveness we stand preeminent. Our representatives are the most intelligent Negroes in the journalistic field of today. Our circulation is increasing at a wonderful rapidity, and as soon as it reaches the 10,000 mark we will change it into a daily. Go on, Rising Son, keep on Rising!

A GREAT FRIEND OF THE NEGRO HAS PASSED AWAY.

Judge John Wofford has ceased to be. They are passing, yes they are passing one by one. As the Negro gazes into the distant future he catches the gleam of the beacon lights going out one by one. These lights are the friends of the Negro passing away. Judge John Wofford in all the history of his career on the criminal bench he has dealt out lenient justice to the Negro. Recognizing as he did the hard decisions given out by jurors he would cut them down in their sentence and make it very easy on the poor down trodden Negro.

Let us hope that his departing shall be remembered by the colored people who have a regard for good citizens.

CAPT. WEBER EXONERATED.

Capt. Weber at No. 1 Police Station who was up before the Board on the charge of Allowing Gambling to be conducted in building of which he is owner was completely exonerated by the entire community. The Negroes were especially pleased to have such a man retained on the force. Besides his long years of successful service. He has been a good friend of the Negroes. He has helped the good Negro citizen to get rid of the bad Negro. In his dealings with the Negroes at the Station he has been entirely fair to the black man. He has always gives the erring Negro a chance. The entire Negro race is glad that he has been retained.

PROGRESS THE WATCHWORD OF TIME.



A. T. MOORE.

The A. T. Moore Undertaking Co., at 1820 E. 18th St., will have one of the finest and most up-to-date establishment of its kind this side of the Mississippi river, when they complete the beautiful new four room brick addition which is now being constructed, and make all the repairs in the adjacent building which have been contemplated. Mr. Moore who is at the head of that firm, is an energetic, and thrifty business man. He came to the city a few years ago, since which time he has demonstrated to the world his ability as an embalmer and a funeral director.

The Son highly complements Mr. Moore's strong race pride; he declares and insists that the race should stand by the Negro business enterprises and patronize them.

The beauty of this is that he is putting into practice what he is preaching. All the men now at work in the construction of the new building, such as stone masons, brick layers, carpenters and etc., are Negroes. The new additions will cost over \$1,000.00, and will be of great credit to the race and community.

The unique arrangement of the departments, the plans, and etc., are the ideas of Mr. Moore. The following brief description will give a general idea of the place:

There is private office and reception room with lady attendant, the chapel in which will be the special fancy glass show cases built from the floor to the ceiling. The state room is next in rotation, then comes the morgue. To the east of these two rooms will be the trimming room, workshop and storage room. To the

west will be a long hall leading from the chapel to back end of the building, the state room, morgue and the chapel each will have double entrance; one from the hall and one from room to room.

The race should feel very proud to know that the establishment will afford just as good accommodations as can be given by any regardless of color.

An article in the National Mirror saying, "Countee Bros. have purchased The Rising Son, and that they got it from reliable source. I start out by saying that it is absolute falsehood, and there could have been no reliable source save myself. Mr. Wm. T. Washington the owner of The Rising Son rents a portion of our building. He also pays his rent. I have had the highest respect for the gentleman of the National Mirror, but I say that they have greatly deceived me by publishing this article without ascertaining the truth. Not only do I use this manner of denial, but I called Mr. Bailey up asking him to refute the statement. If Mr. Bailey or Harris is jealous of Mr. Washington I wished they would not use my name in order to get back at him. Hoping the approval of the public.

Sincerely to the public,
C. H. COUNTTEE, of counttee Bros.

Mr. Percy D. Crump another of the young men who has joined the Rising Son. Mr. Crump will have charge of all soliciting and all the printing. In addition to the publication of news, we are endeavoring to do all the printing of cards, booklets, programs,



and stationary. Mr. Crump is an other product of Kansas City, a graduate of Lincoln High School, and young man who took the business course at St. Joseph, Mo., and completed it in 14 months. The colored people of this city should feel proud of the fact that this paper is gathering on its staff such intelligent young men. Mr. Crump can be found in the office any time you feel like calling upon him and have any business to transact in his line.

The colored grocerman is located at 921 Independence Ave., with a fresh stock of fancy groceries and salt meats. Give him a call—R. Smith, Prop.

Mr. Horace W. Folsen is Society Editor of the Rising Son. Any one having parties or social gatherings, please phone 780 Main or 780 Grand and we will send to your residence to take an account of the proceedings.

Mr. Edward Baker, Jr., is collector for the Rising Son. Please pay him your subscription and tell him where he can get a new subscription. Now don't give him the same old song that you stopped the paper six months ago or ordered it stopped.

Stolen sweets are often hard to digest.

The more you try to please some people the greater will be your failure. There is usually but one end to a woman's line of talk—and that is the beginning.

The supply of adjectives in the English language is found insufficient for the girl to properly describe her first beau.

Many a man grows a good deal about having to support a wife who works eighteen hours a day trying to help support him.

GOD WILL BLESS THE CHEER-GIVER.

The following are the contributors to the Old Folks Home, February 22, 1907:

Little Edith Williams, 1323 Jackson, 1 can Sorghum.
Mrs. Dan Willis, 1 can sorghum.
Mrs. O. C. Green, 1319 Kensington, 1 can Tomatoes.
Mr. Jno. Wheeler, 1411 E. 17th st., 1 can sorghum.
Mr. C. Smith, 1401 Jackson, 1 can peas.
Mrs. Bettie Scott, 1628 Spruce, 1 can sorghum.
Mrs. C. L. Davis, 1300 Kensington, 2 pounds beans.
Mrs. Mary Chambers, 1322 Spruce, 1 can sorghum.
Mrs. Henry Ford, 1324 Spruce, 1 can sorghum.
Mrs. Pearl Shaw, 1 box oats, 1406 Jackson.
Mrs. McDaniel sugar and coffee.
Mrs. Morehead, 1 sack flour.
Codya Circle, check \$20.00.
Mrs. Compton, cash \$5.00.
Mrs. J. Shorter, cash \$5.00.
Mrs. Thurman, cash \$5.00.
Mrs. Phoebe Smith, cash \$5.00.
Wm. Walker, cash \$5.00.
M. E. Nero, cash \$5.00.
Mr. Jas Lee, cash \$5.00.
Total amount \$23.60.

LINCOLN INSTITUTE NOTES.

The work of the spring term in Lincoln Institute begins March 10th and many teachers who have been employed in schools that close the latter part of February or the first of March, will enter the Institute and complete the work of this term, which with the summer school work will be of great assistance to the one pursuing the course, both in educational advances and in securing increased salary for the ensuing year.

All parties who desire to teach will do well to avail themselves of these opportunities, and also should register the name and post office address with President Allen, as he has many applications for teachers, stenographers, etc., good paying positions, both within and without the state of Missouri.

Miss Lila Parks, class of '07, successful teacher in the Fort Scott schools recently sent us some very creditable work executed by pupils under her training in the second and third grades.

Scarcely a day passes but that one hears directly, or indirectly from some graduate who is making good in his or her chosen line of work.

The hope of the race is in its young people hence their reports are very encouraging to all concerned.

Parents Faculty and students, deeply mourn the loss of Orlando Rutledge, class of '07. Appropriate resolutions were drawn up by the Senior class of which the young man was a faithful, studious and obedient member. The floral offerings were numerous and beautiful.

Grand Master, C. G. Williams was among the representative guests of the week. Professor Williams expressed himself as very much pleased with the excellent condition in which he found the Institution.

A very pleasing and instructive feature of life at Lincoln Institute is the after dinner talk, or better conversation of President Allen and the students during which current topics are brought forth in daily papers, standard magazines and high class books, are discussed and commented upon.

Longfellow Day was thus appropriately observed; and many were the excellent lessons impressed by President Allen upon the young people assembled. Holmes, Lowell, Tennyson and Emerson have followed in the order mentioned, and have furnished a veritable "Feast of reason and flow of the soul," long to be remembered by all present.

The Great Uncompiled Lexicon.

Johnson was compiling the first list of words with meanings.

"But," we inquired, "why don't you get up a dictionary of the things people didn't mean?"

Glimpsing the enormity of the task, he ineffectually fled.

THE SCHOOL LUNCH

APPETIZING AND DAINTY FOR THE CHILDREN.

Many Little Things That Will Afford a Welcome Change in the Noon-day Repast of the Small Girl and Boy.

SANDWICHES.—Chop very fine some cooked ham or cold corn beef or tongue with a little fat. Mix one teaspoonful of dry mustard and one salt-spoonful of salt with cold water to a paste; add a tablespoonful of creamed butter. Spread thin slices of bread with the mustard and butter paste; then spread with the ham, tongue or corned beef.

APPLE SANDWICHES.—After peeling the apples, allowing one for a sandwich, chop them up fine with a little celery, one stalk to an apple, mixed in. Beat into the yolk of an egg a little mustard, oil and vinegar, making a paste thinner than mayonnaise. Season to taste with salt and pepper and mix with the chopped apple and celery. Spread between two layers of thin buttered bread. Pear sandwiches may also be made in the same way.

FIG AND NUT SANDWICHES.—After coring the dried figs, chop into fine bits with any kind of available nuts. Add enough cream to form into a paste. These sandwiches cannot be kept from one day to another.

EGG SANDWICHES.—After hard-boiling several eggs, separate the yolks from white and season to taste with salt and pepper. Pour on enough olive oil to form a paste. Spread onto thin slices of bread and buttered slices of bread. Take half the whites and a few pickles. Chop into fine bits and sprinkle on top the egg paste. Then lay on another slice of bread.

WATERCRESS SANDWICHES.—Chop into fine bits any sort of available meat, ham preferred. Let the watercress be fresh and crisp. Pull the leaves from the stems and cover with a French dressing. First spread the chopped meat on the bread and then lay on the watercress, which should be allowed to drain in a plate for a few minutes before being spread.

An orange sliced through the middle and sprinkled with powdered sugar, then laid between slices of bread, makes a delicious and refreshing sandwich.

BAKED BEAN SANDWICHES.—When the baked beans are perfectly cold make a tart dressing of oil and vinegar, slightly dampen the beans and spread between slices of buttered bread.

FISH SALAD SANDWICH.—The cold fish should be dressed exactly as the beans, with a little French dressing.

CREAM CHEESE SANDWICH.—This is very easy to fix, it being necessary merely to spread the cheese onto the bread. In regard to bread, it is better to use alternately white and brown bread.

Nothing adds more to a meal than a pretty or unusual way of serving the ever useful potato. A plain potato salad (which is always much better in texture and flavor when the potatoes are baked instead of boiled) seems far more elaborate when served in the potato shells, and these are really pretty when properly prepared. For any sort of stuffing, the potatoes should be of uniform size, and large rather than small, since the larger ones are easier to handle; the novice had best practice on a few first until the fingers become deft in handling, for the first few are apt to be spoiled in removing the interior or in refilling the shells.

Banana Compote.

Make a syrup of four tablespoonsful of water and four tablespoonsful of sugar; add the rind of one-half lemon, two cloves, one inch of stick cinnamon; cook ten minutes; then drop into the syrup six bananas cut into fourths. It is best to cook just enough pieces of banana at a time to cover the bottom of the sauce pan. When the fruit becomes transparent and soft, take it up carefully, put into a pretty dish and pour over the syrup. Cool and serve with whipped cream slightly sweetened and flavored with lemon.